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The
Mainstreet
Brewer


Volume XIV, Issue 1

Spring of 2004

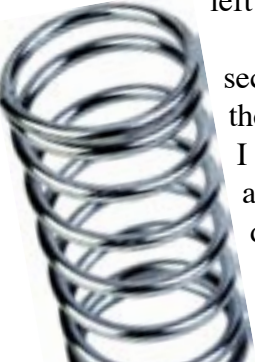
SPRINGTIME BREWING

Spring, my little ones, hath come - another Season of Change blowing in like a lion, soon to fall meek as a lamb - or is that "lambic?" Either way, Spring is here, so let's get right into the newsletter...

THE GREAT MAINSTREET T-SHIRT COMPETITION:



For several years now, I have been in the "pre-production design stages" for THE killer Mainstreet T-shirt. Hunched over an artist's table, scribbling furiously under the glow of stubby candles, the routine has been unrelenting: throw paint and chalk and pencil upon an unforgiving white canvas - while (like all tortured great artists) consuming large quantities of alcohol - until finally ripping the paper off the table, wadding it into a crumpled ball and tossing it onto a growing pile gathered in the corner - all the while contemplating cutting off my left ear.



Well, no more, dammit. Tired of second-guessing and fine-tuning all of the psychedelic designs and logos that I now have plastered across the walls and windows of my house, I have decided to out-source the Mainstreet T-shirt to all of the talented (or even quasi-talented) REAL artists who are remotely within reading distance.

Here are the official rules: submit a design that would look good on a T-shirt. Files should be submitted (via e-mail) in Adobe Illustrator format, or some other similar vector-design program, or (in the store) on a piece of paper that can be scanned into a computer. The design should be one color (black on white, for example) or - at most- two color (blue and red, etc.). The top three will be available for viewing at the web site, and in the store. The winner

will receive a bunch of accolades from the Mainstreet staff, AND scads of local notoriety AND a hundred dollar gift certificate to the store.

Those are the rules. Be creative, be cool.

SALE, SALE, SALE

Main Street is having a Spring Clearance Sale on a few of our lines of merchandise. All of our **baking stones and pizza peels are 25% off** our regular prices. We will not be restocking some of these bread-making items in the near future so that we can make room for some new winemaking items we have coming in for later this Summer, so get them now while they last.

And speaking of wine, for the semi-serious winemaker, now is a great time to buy destemmers, crushers and presses. The weakening US dollar against the euro is making everything from Europe more expensive. This means that, by this Fall, all of our Italian vineyard equipment will most likely be higher priced than last year. For the rest of the Spring, we are still selling **all of our presses and crushers at last year's prices**. If you have been mulling over one of these pieces of beauty, there will not sooner be a better time than right now. Check the store for availability and prices.

See Page Four for even **more Spring sale and close-out items**.

The Return of TARTAN or Tartan II: Revenge of the Malt

And in a shocking turn of events, Main Street has stumbled upon the last two drums of **Tartan Malt Extract** in the US (as far as we are told). For those who don't remember, this was the Scottish dark amber malt extract that was infamous for producing rich, caramely Porters and Scotch Ales. I can now safely say this WILL BE the last of the Tartan Extract that we will be able to procure. Period. Get it now - two drums will be gone quickly.

Now on with the newsletter....

Spring into Beermaking...



There are several new things in the beer-making world, and Main Street now has them!

If you haven't been to the website (or to the store) recently, you might have missed **the new stockpots**

that came in a few months ago. Available in nine-gallon, fourteen-gallon and twenty-eight-gallon sizes, they all come with (optional) stainless steel mesh false bottoms which make them great for mashing and/or boiling. The fourteen gallon ones have been the most popular and keep flying off the shelves, but we keep ordering them in as fast as we can. Come on in and check them out...

We also are stocking (by popular demand) **Cooper's Carbonation Drops**. These are small "pieces of candy" that you drop into a beer bottle before filling with beer, and they give you carbonation. No more boiling corn sugar and mixing it through the five gallons - these convenient little "drops" are also perfect for brewers that keg but want to bottle small amounts of beer, while keging the remainder.

And for the Ultimate Beer Geek, we have **pocket-sized brewing "slide rules"** that you can manipulate Johnny-on-the-spot to come up with bitterness (IBU) calculations, and specific gravity estimates. What brewer wouldn't want to say, "Excuse me, while I whip this out...." and then start calculating hop additions on their Imperial IPA...

Uber-geeky, but to the point of coolness, really....

Atkin's Ale®

Did somebody see a bandwagon go by, because, like everybody else, I'm jumping right on. With all of the hubbub about low-carb this and low-carb that, and after intensive research and head-banging (well, the head-banging I was doing anyway), I have discovered that there really is an easy, cheap way to make low-carb beer that does NOT consist of just adding water to dilute the carb level (along with the alcohol and flavor levels). And with Summer right around the corner, who wouldn't want a nice light-bodied,



flavorful beer to power down on a hot afternoon and not worry about stretching our girlish figures?

The secret? Beano. Yes, Beano. The enzyme that helps to relieve the nuisance of the "magical fruit."

The trick is to add Beano Tablets to the beer after the fermentation (during secondary aging) and allow this natural enzyme to metabolize residual carbohydrates into sugar, which ferments into - how's this for good luck - **MORE ALCOHOL!**

This will produce a beer that is 50 percent lower in carbs than a normal beer, about 4 - 5 grams per bottle. It will be very dry, very crisp, and very light-bodied.

The Recipe

6 pounds Extra-Light Malt Extract
8 ounces 40L crystal malt (optional - for red color)
1 pound Rice Syrup Solids
1.0 ounce Tettnanger hops.....60 minutes
0.5 ounce Tettnanger hops.....10 minutes
0.5 ounce Tettnanger hops.....2 minutes
Wyeast 1056 (American), White Labs Dry English, or yeast of choice

Brew as normal, ferment to completion and rack to secondary. Add **3 crushed Beano tablets** to the glass secondary with the fermented beer. Keep above 60 degrees for 2 weeks until all signs of activity are finished. Bottle with your normal amount of corn sugar, or keg. Enjoy!!

Beers to Brew in the Spring:

Spring is the time to brew up all of those beers that you'll want to drink in the early Summer. Besides the obligatory **Kolsch**, other styles that ferment well right now, and will taste great cold on a warm day, are **Pale Ales** (but, hey, when does a Pale Ale ever taste bad??), **Brown Ales** (old-time customers will remember the classic Perennial Brown), **Wheat Ales and Hefeweizens**, and the classic **Belgian White (Wit) Beer**; these are all great pounders for the late Spring. **Amber Ales** and **Porters**, although a bit darker, are still fast enough maturing to be great-tasting in the early days of Summer.

NO HAZY WINE, IS THAT PERFECTLY CLEAR?



Wine clarification is a tricky business. There is a whole range of nasty things that can cause wine to appear cloudy. Some are organic, some are inorganic, some are positively-charged, some are negatively-charged. What works best on one wine might not work at all on another, and what works one year might not work the next. Oftentimes it is hit or miss as to what will finally give you crystal clear wines, meads and ciders.

Know this: Time always helps. Give your carboys lots of time, and a racking every three or four months and many wines will eventually clear on their own. But for those looking to speed up the process, or for those trying to get “starbright” appearances, then a clarifier may be in order.

Traditional clarifiers and how to use them are as follows:

BENTONITE: For white wine, use 3 to 4 teaspoons per 5 gallons at first racking. Attracts positively-charged particles and is very good at producing clear wine as it settles out. Added benefit is that it helps protect the wine against protein-spoilage after bottling.

ISINGLASS: Another very benign clarifier, this is often added at the second racking. One-quarter teaspoon mixed with some water or wine sometimes helps to get things that bentonite misses.

SPARKALLOID: A great clarifier for things that won't clear no matter what. Use 5 teaspoons for 5 gallons, but the drawback is that you may lose some wine due to the “fluffy” lees left behind on the bottom of the fermenter. Otherwise, it works wonders.

TURBO CLEAR: A new product from StillSpirits, this is a positive/negative attractant for a double-whammy of clarification. Inexpensive, easy to use and leaves no extra debris, this might be a good option for those wanting to see if they can make their wine any clearer than it already is with little to no work. Add anytime prior to bottling.

Well, that is some of the more common clarifiers. We will have more handouts on this often-ignored part of winemaking in the store this Summer...

NEW OAK BARRELS:
We have recently come across some beautiful oak barrels which we are beginning to stock. The first is a six-gallon (23-litre) American oak barrel with a medium toast. It comes sealed and sulphited and ready for immediate use - perfect for wine kits, or for local grapes which are now ready for their final racking. The price is \$149.95.
We also have a 12-gallon (46-litre) version (also medium toast) for \$199.95, great for those thinking of going to double-batches of wine.

New Oregon Pinot Noir Kit:

BrewKing (soon to be known by the new name of Winexpert) has just released (finally!) an Oregon Pinot Noir kit from our very own Yamhill County. Recognized for centuries as the Queen of Grapes, Pinot Noir makes the old-world's most sought-after (and expensive) wines. But in Oregon, Pinot Noir is making exciting new wines, and Yamhill County, poised between the cooling pacific breezes to the west and the Willamette River to the east, makes some of the best.

This remarkable wine creates a lasting impression on the palate and in the memory. Intense ripe grape, mint, raspberry, and black cherry aromas, along with smoky, yet elusive, oak make this a medium bodied and rich wine. High in alcohol, it has intense flavor despite its delicacy. Like liquid silk, gently caressing the palate, the refined tannins are compelling, yet rounded.

The intense varietal character is brilliantly expressed by our unique strain of yeast, which allows the true fruit to shine through this highly focused and delicious wine.

We have a special sale on this wine for the months of April and May. The complete kit, which makes 30 bottles, is temporarily selling for \$94.95. That's only \$3.16 per bottle. Try finding ANY bottles of Oregon Pinot for \$3.16 - you can't. Even the 100 pounds of grapes that you would need would cost about that much from a local vineyard, not to mention the destemmers, presses, yeast, and other additives. Plus, BrewKing guarantees that all of their kits will turn out great. This is sure to be a wonderful wine, ready to drink for Thanksgiving dinner...

The Page Known as Four

Presents

The Beer Recipe #2 SURPRISE Beer for Mead

(OK, what did we EVER do before the computer's "delete" button?) Usually we only have one beer recipe per newsletter, but - due to overwhelming generosity - (and a severe writer's block with the clock on the wall ticking off EVERY SINGLE SOLITARY MINUTE to a swiftly-approaching deadline) - plans evolve, thoughts change, and ideas flower under stress.

Because the "Atkin's Ale"® is really not-the-beer-for-everybody, we, here in the Main Street Editorial Department, have pressured our team of staff writers to brainstorm up a new recipe. (I always like throwing open the door to my office and screaming, "Stop the presses..." I feel like Citizen Kev.) And with minutes to spare, a young courier runs in waving the paper, hot from the newsroom typewriters: an extra-hoppy, crisp, golden-light beer: a blonde German ale, by way of the Pacific Northwest. This is not quite as hoppy as an American Pale Ale, but shows more overall balance - and it uses those great German-style aromatic hops, full of flower and hoppy perfumes... This is a great Spring and Summer golden-style ale.....

AMERICAN KOLSCH

7 pounds Extra-Light malt Extract
12 ounces Vienna malt
6 ounces 10L crystal malt
8 ounces Flaked Wheat (for a creamy head)
2 ounces Tettnanger hops.....60 minutes
1 ounce Hallertauer hops.....15 minutes
1 ounce Hallertauer hops.....2 minutes
Wyeast German Ale (1007), or White Labs German Ale/Kolsch
Bottle with one cup of corn sugar.
Age 2 to 3 weeks, enjoy!!

More Things Cheaper than Usual

While supplies last - (twelve cases at last count), we have a killer price on **375ml clear corkable wine bottles**. Twenty-four bottles are normally \$23.95, but we have them at the moment for only \$14.95. We will NOT see this price again - it was a close-out deal, so if you like this "half-size" wine bottle, get them NOW.

Five-gallon Cornelius kegs are about to go up in price (to \$39.95 apiece), but we are still selling them for only \$35.00 during April and May. As an added bonus, we have a package deal: three kegs for only \$95.00, so get some friends together and buy in bulk to make it extra affordable.

Main Street Homebrew Supply Co.

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www.mainbrew.com

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